

**ANALYSIS OF PROXIMATE COMPOSITION ON  
SELECTED FRESH AND STORED LOCAL  
MALAYSIAN HONEY**

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## **ABSTRACT**

### **ANALYSIS OF PROXIMATE COMPOSITION ON SELECTED FRESH AND STORED LOCAL MALAYSIAN HONEY**

Honey is a sweet and natural substance that is produced by honey bees. Honey that is used in this experiment were Tualang, Royal Jelly, Beekeeper's and Kelulut. A proximate analysis of honey composition was conducted in order to determine the differences between fresh honey (F) and stored honey (S). This experiment exposed five parameters which were moisture, ash, fats, protein and sugar (sucrose). Moisture analysis was determine by oven drying method, ash analysis used gravimetric method, fats analysis using acid-hydrolysis method, protein analysis was determined by Kjeldhal method while total sugar content analysis by refractrometry. In this experiment, it was found that all results showed no significant different ( $P>0.05$ ) in terms of proximate composition among fresh honey and stored honey. It can be concluded that most of honey content were approximately similar regardless their time and date collected.